

ABSTRACT

The invention is a method to provide a frozen meat product with a final fresh product quality. The main steps are an initial quick freezing step, reaching -5°C in the center of meat product in less than 1 hour, vacuum packing the meat product and freezing again, reaching -18°C in the center of the meat product in less than 2 hours. The final product is a processed meat product with a fresh quality after storage for a prolonged period of time.